

## EXPORT REQUIREMENTS FOR GREECE

### ELIGIBLE/INELIGIBLE PRODUCTS

#### A. Eligible Product

##### 1. EU Requirements.

- a. Fresh/frozen meat and offal (edible organs) derived from cattle, calves, swine, sheep, goats, horses (solipeds) and buffalo which have not undergone any treatment other than cold treatment to ensure preservation are eligible (amenable) for export to the European Union (EU) under the requirements established for nonmember countries, the Third Country Directive (TCD).

A "Guideline for the Production of Fresh Meat Intended for Export to the European Union" has been developed and is available through the Export Requirement Library or by request from the Export Coordination Division [telephone: (202) 501-6022.] This guideline outlines the requirements that FSIS inspected slaughter, cutting, and cold storage facilities must satisfy in order to be approved for export to the EU. Exporters are advised to check the individual member states' documentation requirements for additional certification requirements specific to the country for products amenable to the TCD.

##### b. Definitions

- (1) Edible products originating from species other than those mentioned above (e.g., poultry and processed products including ground products) are not amenable to TCD, and therefore are amenable to the requirements of the individual member states.
- (2) Edible products for animal food, pharmaceutical or other industrial purposes and inedible products are not amenable to the requirements of the TCD and therefore are amenable to the requirements of the individual member states.
- (3) Military shipments are not amenable to the TCD and therefore are amenable to the requirements of the individual member states.

##### 2. Greek Requirements

- a. Meat. Whole carcasses, sides, quarters, "primal" cuts, and boneless meat of cattle, calves, sheep, goats, and swine; trimmings and head meat (without the mouth epithelium, the salivary and lymph glands) of beef in bulk.
- b. By-products. Heads of lambs and young goats without noses and lips; tongues (muscle portions) of ruminants and swine; liver, spleen, hearts, kidneys, and brains (with or without skin) of swine.
- c. Poultry Products.
  - (1) Fresh whole carcasses, halves, and parts of chickens, turkeys and ducks, and edible by-products thereof, may be exported from

approved plants.

- (2) Further processed poultry products from approved plants.
- d. Greek Examination. Upon importation, meat and poultry products will be given visual inspection and a laboratory examination by Greek authorities.
- e. Product destined for ship stores is eligible from any federally inspected facility. Packing (freezing) dates must be identified on both the shipping cartons and the export certificate (FSIS Form 9060-5).
- f. Under Greek law, a product must contain more than 10% meat to be classified as a meat product. Products containing less than 10% meat are not subjected to the facility and certification requirements herein, but must be accompanied by FSIS Form 9060-5.

#### B. Ineligible Products

Meat from certain animals (boars and cryptorchid pigs; animals with cysticercosis; and with any form of tuberculosis) may not be exported to the EU.

### FACILITY REQUIREMENTS

Poultry slaughtering establishments and red meat/poultry processing establishments must meet the following requirements and be approved by the Greek officials to produce eligible product for export to Greece:

- 1. Facilities and Equipment for Red Meat and Poultry:
  - a. Floors must be laid in such a way to facilitate drainage and to avoid pooling of water.
  - b. Waste water from equipment must be conveyed in covered channels to drains fitted with traps and gratings or fitted with proper plumbing directly to the waste disposal system.
  - c. Walls must be smooth, durable, impermeable, light colored, and washable at least to storage height in coolers, up to 10 feet in slaughter rooms and up to 6-1/2 feet in rooms where fresh meat is produced.
  - d. Walls and tight fitting doors are required to separate edible and inedible areas, raw and cooked product areas, cut up and packaging areas, processing and loading areas, and welfare and toilet areas.
  - e. The wall/floor junction must be easily cleanable.
  - f. Wood is not allowed in exposed product areas. This includes its use in equipment and instruments such as wooden pallets, knives, cutting boards, containers, saws, brooms, etc.
  - g. Facilities are required for protection of meat from weather conditions during loading and unloading.
  - h. Recording thermometers are required for cut up, boning, packaging, and frozen storage rooms or whenever ambient room temperatures must be controlled. Recording thermometers are not required in coolers not used for storage.

- i. Employee welfare facilities must include lockers or alternate devices for storing employees' outer garments. Separate dining facilities must be provided to discourage eating in locker rooms.
  - j. Toilet rooms must not open directly into work rooms.
  - k. Adequate number of hand-washing facilities throughout the plant must be other-than-hand operated and supplied with hot and cold water. In operation areas, hand-washing facilities must be located near work stations.
  - l. Adequate number of sanitizers, with a water temperature not less than 180oF., must be conveniently located where hand tools are used.
  - m. Product containers must not be stored directly on floor surfaces.
  - n. Plant management is responsible for controlling employees and visitors entering and exiting plant premises i.e., perimeter fence.
2. Cutting Rooms
- During further processing, boning, wrapping, and packaging, the internal temperature of the meat must not exceed 44.6oF(+7oC) and temperature of offal must not exceed 37.4oF(+3oC). Meat and offal subjected to freezing (frozen storage) are not required to meet these temperatures. During cutting, the temperature of the cutting room must not exceed 53.6oF(+12oC).

## SLAUGHTER REQUIREMENTS

### Poultry

- 1. Poultry crates for live birds must be constructed of water impervious material (wood unacceptable) and must be cleaned each time they are emptied.
- 2. Pre-slaughter stunning is required (an exception is permitted for religious purposes).
- 3. Hand-washing facility is required in hanging area.
- 4. The stunning and bleeding area must be separated from the hang-on bay for live birds.
- 5. Hand-washing facility and sanitizer is required in bleeding area.
- 6. Cutting/deboning operations must be physically separated (by a wall or solid partition extending from floor to ceiling) from eviscerating, giblet processing and immersion chilling operations.
- 7. Immersion chilling of carcasses must comply with the following:
  - a. Immersion chilling system shall be a true counterflow, that is, carcasses must move through the chiller against the flow of the water.
  - b. Potable water shall enter the carcass exit and overflow at the carcass entrance end of chiller.
  - c. The carcasses must pass through one or more tanks of water or of ice and water the contents of which are continuously renewed. Only the system whereby the carcasses are constantly propelled by mechanical means through a counterflow of water is acceptable.
  - d. There shall be two temperature recording devices for recording the chill media temperature, one at the carcass entry end and one at the carcass exit end of the chiller. The chill media temperature shall not exceed 61oF at the carcass entry end and 40oF at the carcass exit end.

- e. There shall be a water meter on the chilling system and a water meter on the final washer.
- f. Listed below is the amount of water required per bird.
 

Washer	Chiller	Bird Size RTC
0.40 gal.	0.65 gal.	Up to 5.5 lbs.
0.65 gal.	1.00 gal.	5.5 to 11 lbs.
0.90 gal.	1.50 gal.	Over 11 lbs.
- g. Water requirements for final washer are calculated and recorded in the same manner as presently done for the chiller.
- h. Since poultry slaughter plants may have to alter their operating practices when producing product for the EEC, it will be necessary that plant officials notify inspection personnel in advance of producing product for export to the EEC or for cutup at another certified plant. Plant officials at the slaughter plant must also identify and ship the product to the cutup plant in a manner acceptable to the USDA IIC. The alterations should include a check to see that metering devices are functioning properly and that a record of the water usage is maintained.
- i. Slaughter plants may wish to look into utilizing a procedure whereby clean eviscerated poultry is cut or boned in the hot state without subjecting it to immersion chilling. Movement of poultry carcasses direct from slaughter line to cutting room for immediate cutup, packaging, and subsequent chilling is acceptable.

## LABELING REQUIREMENTS

- A. EU Health Marks. Health marks should be applied to both red meat and poultry products destined for Greece.
  - 1. The health mark must be an oval mark applied to labels, packaging materials, and carcass product at least 6.5 cm wide by 4.5 cm high bearing the following information:
    - a. On the upper part, the name of the consigning country in capitals - USA.
    - b. In the center, the establishment number, for example, the number 38.
    - c. The letters must be at least 0.8 cm high and the figures at least 1 cm high.
  - 2. Labels that contain the official oval health mark must be serially numbered. Printing of serial numbers on labels may be done on a plant basis.
  - 3. Labels must be applied to packaging in such a manner that the official oval health mark on the labeling is destroyed when the package is opened.
- B. General Labeling Requirements for Greece
  - 1. Packaged meats, any size or weight, must have the following information clearly and legibly printed on the outside of container (carton, box, etc.) or on a label securely attached to or placed inside of container:
    - a. The country of origin.
    - b. Official establishment number.

- c. Species (may be omitted for carcasses, sides, and quarters).
  - d. Product's name (trade name for meat cuts).
  - e. Slaughtering or freezing date(s).
  - f. Mark of inspection, whether shown or not on individual pieces of meat in the package.
  - g. Shipping containers should also bear the words "For Export to Greece" and "For Manufacture" (the latter if meat is shipped for further processing in Greece). These workings require only local approval and should be applied in a stencil or rubber stamp in bold type letters at least 1 inch high. Note: Any other methods of marking fresh meats for Greece, such as coding, are not permitted.
2. Canned and other processed products. The following must be shown on the label:
- a. Country of origin and name of manufacturer,
  - b. Name of product and ingredient statement.
  - c. Statement that product is sterilized (shelf stable) or pasteurized (perishable). If sterilized, date of preparation; if pasteurized, date and lot of preparation and date through which product may be distributed for consumption. Greece has a maximum time limit of 2 years for perishable canned product.
  - d. Code markings may be used on cans provided code identification is given to Veterinary Service, Greek Ministry of Agriculture.

## DOCUMENTATION REQUIREMENTS

- A. EU Requirements. Certification requirements for products amenable to the Third Country Directive (TCD) are in the "Guideline for the Production of Fresh Meat Intended for Export to the European Union."
- B. Greek Requirements for Meat and Poultry Products.
- 1. Signature on certificates. All required forms and supplementary statements must be dated and signed by a veterinarian. Name, degree, (DVM or equivalent) must be typed or printed after signature. The signature must be in a color different from that of the printed certificate.
  - 2. FSIS Form 9060-5 for meat and poultry products must be visaed by Greek consul.
  - 3. Poultry.
    - a. Obtain FSIS Form 9060-5, Export Certificate of Wholesomeness and FSIS Form 9180-6, Animal Health Certificate for Fresh Poultry Meat for Human Consumption (Intended for the EU).
    - b. Type the following statement in the remarks section of the FSIS 9060-5: "The poultry does not contain preservatives, coloring substances, antibiotics, remnants of estrogenic substances, pesticides, or thyrostatics in such a percentage that may adversely affect the health of the consumer."
    - c. Poultry products (Fresh/frozen and further processed). Type the following statement on USDA letterhead, signed and dated by a USDA veterinarian: "We hereby confirm that frozen turkeys (chickens) relating to Health

Certificate No(s). after veterinary inspection, were found fit for human consumption. The inspection was carried out in accordance with EEC Directive No. 71/118 of February 15, 1971 on Health Problems relating to Poultry Items."

- d. Further processed poultry products. In addition to the statement in the above paragraph, type the following statement on the USDA letterhead certificate: "The items described in the above certificate have been produced from raw turkey (chicken) meat in accordance with the terms foreseen by the EEC Directive No. 77/99."
4. Canned and other processed products. Canned meat or poultry and other processed meat or poultry products must be accompanied by a certificate on departmental letterhead, signed and dated by a USDA veterinarian, which states the following:
  - a. The (species) from which the meat (poultry meat) is derived were slaughtered in slaughterhouses inspected by a government veterinary official.
  - b. The meat (poultry meat) is unquestionably fit for human consumption and originates from animals (birds) which have been subjected to antemortem and postmortem inspection and were found to be free of contagious diseases.
  - c. The products were inspected at the time of shipment and were found unquestionably fit for edible purposes.
  - d. The preparation and packing of these products were made under the same health provisions as applied in the United States under veterinary inspection.
  - e. The products are marketed in the same form and composition in the United States.
5. Casings. Obtain FSIS Form 9180-7(4/97), Animal Health Certificate for Animal Casings Intended for Dispatch to the European Community.

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## HANDLING/STORAGE REQUIREMENTS

### Wrapping and Packaging

1. Receiving and Storing of Wrapping and Packaging Materials.
  - a. Wrapping and packaging materials must be transported with sufficient protective covering to assure a hygienic condition when arriving at the establishment.
  - b. Storage rooms for packaging material must be dust- and vermin-free and must not contain substances that might contaminate fresh meat or have air connection with rooms containing substances that might contaminate fresh meat.
  - c. Packaging materials must not be stored on the floor.
2. Assembling and Transferring of Boxes.
  - a. Under hygienic conditions, boxes must be assembled in a separate room and be transferred into the production room and used progressively.
  - b. Assembled boxes must be managed in a manner which prevents contamination of the product contact surfaces.
3. Packaging Product

Cartons of products must not exceed 66 pounds (30 kg) net weight with 10 percent allowance.

- (1) Back/fat bellies (with or without skin). They must be, by pairs touching their inner surfaces, placed in appropriate plastic containers inside a carton or wooden box. Clean salt of excellent quality and antioxidants are permitted.
- (2) Poultry. Carcasses must be well drained to avoid buildup of ice crystals weighing more than 2 percent of the weight of dressed bird, and packaged in an airtight, sealed plastic bag, and placed in sturdy, well tied cartons or wooden boxes. Halves, quarters, or pieces, and by-products (liver, spleen, heart, and stomach) must be packaged in plastic bags, trays, or corrugated plastic cartons, covered by transparent plastic material and placed in cartons or wooden boxes.

## OTHER REQUIREMENTS

- A. Inspection of poultry products before shipping. A visual inspection of frozen poultry shall be made before shipping to assure that product is normal and does not show any difference in color or evidence of dehydration or freezer burn, and is free from mold or other evidence of spoilage.
- B. Staff Hygiene and Dress
  1. Workers must wear recognizable, protective clothing and water resistant footwear. Protective clothing must be other than street clothing. Headgear and neck shields must be worn by employees when necessary. Plant management must encourage acceptable work habits.
  2. Employees handling meat must have a record of an annual certification by a physician as being medically fit to handle food (showing no signs or symptoms of a communicable disease).
- C. Water Testing Requirements
  1. The initial water testing requirements are as follows:

Test		Sample size:		Temperature:		Maximum concentration
Total Coliform		100 ml		37 C		Membrane filter - 0 or MPN < 1
Fecal coliform		100 ml		37 C		Membrane filter - 0 or MPN < 1
Fecal streptococci		100 ml		37 C		Membrane filter - 0 or MPN < 1
Sulphite-reducing clostridia		20 ml		37 C		MPN < 1
Total Plate count		1 ml		37 C		Guide level - 10
Total Plate count		1 ml		22 C		Guide level - 100
  2. Subsequent water testing
    - a. Frequency:
      - (1) Annually, if municipal source of water and no intermediate storage in the plant.

- (2) Monthly, if private source of water or intermediate storage is used.
    - b. Two examinations are required:
      - (1) Total plate count at 37 C and 22 C incubated for a minimum of 72 hours.
      - (2) and total coliform at 37 C incubated for a minimum of 48 hours.
  - 3. Sampling
    - a. Samples must be taken from randomly selected water taps within the establishments.
    - b. A diagram of tap locations and log of which taps have been sampled should also be maintained.
  - 4. Test results. If test results are not within the required parameters, immediate retesting must be done. Contact Export Coordination Division for retest information.
  - 5. Chlorination testing. A daily chlorination test is required if private water is used and chlorination is required for potability.
- D. Ships' Stores. Fresh, frozen, or nonfrozen meat and poultry products exported for use on ships are eligible from any USDA federally inspected facilities.
- 1. Obtain FSIS form 9060-5 (FSIS form 9060-10 for Equine products) with the following statement in the "Remarks" section of FSIS form 9060-5 (or on the face of FSIS form 9060-10): "Product consigned to ship stores."
  - 2. Boxes must be marked "In Transit for Ship Stores."
  - 3. Product must be destined to a bonded storage point.
  - 4. Boxes must be marked with a packing (or freezing) date. This information must also appear in the "remarks" section of FSIS Form 9060-5.
  - 5. For additional information, contact the Ministry of Agriculture in Greece at (011-30-1) 822-7345.

## PLANTS ELIGIBLE TO EXPORT

- A. Plant Approval
- 1. Poultry slaughter and cut up plants which desire to apply for approval to export to Greece must meet the requirements listed within this document. The policy for poultry establishment approval is being negotiated. There is a list of currently approved poultry establishments. Contact ECD for the most recent developments. \*
  - 2. Casings must originate from an EU approved casing facility. \*
  - 3. Product destined for ship stores can originate from any federally inspected facility. \*
- B. List of Eligible Plants
- The list of Approved Poultry Plants eligible to export to Greece is updated periodically. Approved plant lists are available through the computerized Export Requirement Library database. A printed copy can be obtained from ECD.